

## LUXURY BANQUET / 80PP

Served share-style for groups of ten or more.



### POUR COMMENCER *To Start*

#### Boulangerie

Oven-fresh artisanal French baguette with Paysan Breton butter

#### French Charcuterie Board

Liver pâté, prosciutto, salami, cornichons, olives, apple fig paste and lavosh

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### PETITES ASSIETTES *Small Plates*

#### Coquilles St Jacques

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

#### Pork Rillettes

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

#### Pêche d'Été (V/GFOA)

Marrickville burrata, summer peach and tomato salad with a petit herb and avocado vinaigrette



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### GRANDES ASSIETTES *Large Plates*

#### Volaille à la Marengo (GF)

Crispy-skinned chicken maryland in white wine and tomato sugo with mushrooms, petit herbs, and new-season Australian olives

#### Cou d'Agneau Braisé (GF)

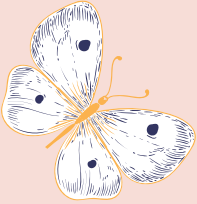
Dukkah-crusted lamb rump with pan-roasted vegetables, and crumbled feta

#### Mackerel à la Barigoule

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

V Vegetarian   GF Gluten Free   GFOA Gluten Free Option Available

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, molluscs, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free. Whilst we are not a halal-certified food and beverage operation, we use halal-certified meat and the halal meals do not contain non-halal products.



## ACCOMPAGNEMENTS *Sides / 13*

### **Salade Verte** (GF/VG/DF)

Mixed green salad with white balsamic vinaigrette

### **Légumes Grillés et Fetta** (GF)

Charred vegetables, Persian fetta, and herb emulsion

### **Pommes Frites** (V/GFOA)

French fries with truffle oil, Parmesan, and herbs with aioli



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## BELLISSIMO COFFEE

Espresso, Doppio, Macchiato, Piccolo Latte / 4

Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel

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## DILMAH SILVER JUBILEE

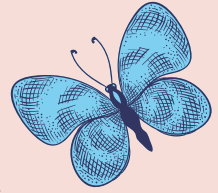
### **SINGLE ORIGIN CEYLON TEA** / 6

Breakfast, Earl Grey, Jasmine, Moroccan Mint,  
Organic Sencha, Elderflower and Hot Apple



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## MAGNIFIQUE BANQUET / 95PP

Served share-style for groups of ten or more.



### POUR COMMENCER *To Start*

#### Boulangerie

Oven-fresh artisanal French baguette with Paysan Breton butter

#### French Charcuterie Board

Liver pâté, prosciutto, salami, cornichons, olives, apple fig paste and lavosh

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### PETITES ASSIETTES *Small Plates*

#### Huîtres

*Freshly Shucked Tasmanian Oysters*

On the rocks with zesty lemon (GF/DF)

Hickory-smoked BBQ sauce and crispy bacon lardons

#### Coquilles St Jacques

Grilled half-shell scallops with sun-dried tomatoes, and preserved lemon butter emulsion

#### Pork Rillettes

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

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### GRANDES ASSIETTES *Large Plates*

#### Cuisse de Canard Confité

Confit duck leg with green peas à la française, and red wine demi-glace

#### Terre et Mer (GF)

Black Angus striploin (marble score 3 plus) with grilled prawns, and garlic beurre blanc

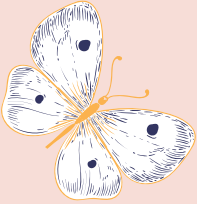
#### Mackerel à la Barigoule

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes



DF Dairy Free    GF Gluten Free

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## ACCOMPAGNEMENTS *Sides / 13*

### Salade Verte (GF/VG/DF)

Mixed green salad with white balsamic vinaigrette

### Légumes Grillés et Fetta (GF)

Charred vegetables, Persian fetta, and herb emulsion

### Pommes Frites (V/GFOA)

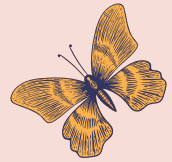
French fries with truffle oil, Parmesan, and herbs with aioli

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## DESSERT

### Crêpes Suzette (V)

Thin crêpes flambéed with Grand Marnier, cardamom-infused orange butter sauce and bourbon vanilla ice-cream



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## BELLISSIMO COFFEE

Espresso, Doppio, Macchiato, Piccolo Latte / 4

Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel

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## DILMAH SILVER JUBILEE

### SINGLE ORIGIN CEYLON TEA / 6

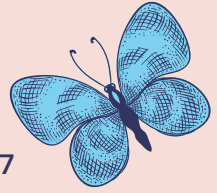
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# Suzette



**TWO COURSES / 82    THREE COURSES / 97**  
Served alternate drop for groups of twenty or more.

## PETITES ASSIETTES *Small Plates*

### Vichyssoise (GFOA)

Chilled French classic potato and leek soup

### Wagyu Bresaola (GF)

Thinly-sliced, air-dried wagyu beef bresaola with capers, toasted pine nuts, shaved truffle, pecorino, and rocket

### Pork Rillettes

Slow-cooked pork rillettes with sweet onion marmalade, and tangy cornichons

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## GRANDES ASSIETTES *Large Plates*

### Volaille à la Marengo (GF)

Crispy-skinned chicken maryland in white wine and tomato sugo with mushrooms, petit herbs, and new-season Australian olives

### Terre et Mer - \$12 supplement (GF)

Black Angus striploin (marble score 3 plus) with grilled prawns, and garlic beurre blanc

### Risotto d'Été (V)

Saffron and preserved lemon risotto, summertime greens, Persian fetta, and pine nuts

### Mackerel à la Barigoule

Poached wild-caught Spanish mackerel with light artichoke, root vegetable broth, and sun-dried tomatoes

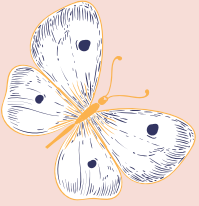
### French Riviera Prawn Summer Salad

Char-grilled Mooloolaba prawns on top of quinoa, cherry tomatoes, cucumber, capers, and lime crème fraîche vinaigrette



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## ACCOMPAGNEMENTS *Sides / 13*

### Salade Verte (GF/VG/DF)

Mixed green salad with white balsamic vinaigrette

### Petits Pois à la Française (GF)

Sautéed green peas with speck, and spring onions

### Pommes Frites (V/GFOA)

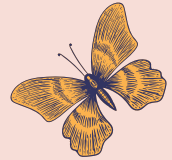
French fries with truffle oil, Parmesan, and herbs with aioli

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## DESSERTS

### French Vanilla Bavaois

French vanilla panna cotta with Bowen mango, white chocolate accents, and a gignernut crumble



### Fondant au Chocolat

Chocolate lava cake with a molten, rich, velvety centre with bourbon vanilla gelato

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## BELLISSIMO COFFEE

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Flat White, Latte, Mocha, Chai Latte / 6

Monin Flavoured Syrups / Vanilla, Hazelnut, Caramel

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## DILMAH SILVER JUBILEE

### SINGLE ORIGIN CEYLON TEA / 6

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